

Claims

1. An espresso machine with an infusion piston displaceable inside an infusion cylinder, which infusion piston is force-connected via a spring to a device for activating the infusion piston and, in a first position, tightly encloses ground coffee inside an infusion chamber of the infusion cylinder between itself and an outlet sieve, wherein a pressurized water inlet is connected to the infusion chamber, the infusion piston (2) is automatically pushed by the pressure of the infusion water flowing into the infusion cylinder (1) and counter to a spring force to a second predetermined position, thereby expanding the infusion chamber, whereupon during a pressure drop inside the infusion chamber (6) the infusion piston (2) is returned automatically to the first position,

**characterized in that**

the infusion piston (2) can essentially be displaced proportional to a pressure increase inside the infusion chamber (6), caused by the infusion water flowing in, until it reaches a nominal opening pressure for a frothing valve (7) that closes off the infusion chamber (6) in downstream direction.

2. An espresso machine according to claim 1,

**characterized in that**

the spring is a compression spring (14), arranged coaxial to the infusion piston (2) above the infusion cylinder (1), between this piston and an element that is fixedly installed relative to the infusion cylinder (1).

3. An espresso machine according to claim 1 or 2,

**characterized in that**

the espresso machine has a lower part secured fixedly to the housing and an upper part designed as carousel that rotates on a circular track of 360°, relative to the lower part, that the infusion piston as component of the upper part in an angular position of the upper part can be lowered with a lever into and removed from the infusion chamber and that an up and down movement of a lifting piston with perforated bottom is purposely controlled by the rotational movement of the upper part by raising the lifting piston in the lower part of the infusion chamber until it reaches the upper edge of the infusion chamber where a cake formed with coffee grounds is removed to the side with the aid of a removal element.